



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>A &amp; B MARKET</b>		DATE 4/29/2021	REINSPECTION DATE 5/13/2021	PERMIT EXPIRATION 1/31/2022
LOCATION 14760 VALLEY BL, FONTANA, CA 92335			INSPECTOR Tirza Tetteh	
MAILING ADDRESS 14760 VALLEY BL, FONTANA CA 92335			IDENTIFIER: MEAT MARKET	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 9:51 AM	TIME OUT 10:49 AM	FACILITY ID FA0008278	RELATED ID PR0045612	PE 1620

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



**SCORE 87**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊘ MAJ = Major violation
- ⊘ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			⊘
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	2
10. Proper cooking time & temperatures				
In	N/O	N/A	4	2
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			+	⊘
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊘
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊘
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊘
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	⊘
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊘
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	⊘
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 4/29/2021 Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p><b>Inspector Comments:</b> Observed and excess amount flies throughout food preparation area and entire facility. Observed two electric insect zappers in the food preparation area and on wall near meat display case. Observed flies land on food preparation tables. Observed front entrance door maintained open.</p> <p>Monitor fly activity and maintain facility free of insects and vermin (flies) at all times. Maintain front entrance door closed to prevent vermin/insect entry to facility.</p> <p>A reinspection will be conducted within 3 business days to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.</p> <p>Corrected: Employee sanitized food preparation table with 100 ppm chlorine.</p>
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**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> No food managers certificate available for facility.</p> <p>Provide at least one food manager certificate from an accredited organization that has been certified by the American National Standards Institute (ANSI) is available at the facility:</p> <ul style="list-style-type: none"> <li>·360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program</li> <li>·National Registry of Food Safety Professionals- Food Protection Manager Certification Program</li> <li>·National Restaurant Association-ServSafe® Food Protection Manager Certification Program</li> <li>·Prometric Inc.- Food Protection Manager Certification Program</li> </ul> <p>Keep original certificate on site at all times.</p> <p>Provide manager's certificate at facility within 60 days.</p> <p>Failure to comply will result in a billable reinspection charged at \$245 an hour with a 30-minute minimum.</p>
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**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051</p>	<p><b>Inspector Comments:</b> Observed two (2) buckets of "queso fresco" (cheese) stored on the floor in the meat walk-in cooler.</p> <p>Store all food at least six (6) inches above the floor.</p>
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**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)</p>	<p><b>Inspector Comments:</b> Observed an excess accumulation of stagnant bloody water, dried food debris and dead flies inside the bottom of meat display case. No active contamination of potentially hazardous foods observed.</p> <p>Clean bottom of meat display case and sanitize. Maintain in a clean and sanitary manner.</p>
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed commercial deep freezer lid to be in disrepair. Observed lid is still able to close and maintain temperature of deep freezer at 0F and below.
	Violation Reference - HSC - 114130, 114130.1, 114130	Repair/replace and maintain all equipment in good repair.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed light shield missing for light bulb located inside meat walk-in cooler.
	Violation Reference - HSC - 114149, 114149.1	Provide light shield for all light fixtures and maintain all light fixtures protected and in good repair.

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>3</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed one (1) food service employee without a current food handler certification for San Bernardino County.
	Violation Reference - SBCC - 33.0409	All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.  Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.  This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to <a href="mailto:sbcfoodworker@gmail.com">sbcfoodworker@gmail.com</a> by 05/13/2021.

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com)

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)



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#### 51. PLAN REVIEW

<b>POINTS</b>	<b>Compliance date not specified</b>
<b>0</b>	<b>Not In Compliance</b>
	<b>Violation Reference - HSC - 114380</b>

**Inspector Comments:** Facility does not have a health permit for meat market. Per BCF, previous inspector advised EHS to add permit for meat market without submittal of a health permit application.

Facility has the following:

- one (1) handwash sink inside employee restroom
- one (1) 2-compartment sink inside food preparation area (used for manual warewashing and handwashing)
- observed one soap and sanitizer dispenser on rear wall adjacent to rear entry door

No mop sink observed inside facility.

Hot water measured at 120F and above throughout facility.

Employee was able to provide proper manual warewashing technique using 2-compartment sink

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

#### CV. COVID-19 OBSERVATIONS

<b>POINTS</b>	<b>Compliance date not specified</b>
<b>0</b>	<b>Not In Compliance</b>
	<b>Violation Reference - SBC Policy - No Reference Number Specified</b>

**Inspector Comments:** Observed the following in compliance:

- Risk Assessment and Site Specific Protection Plan
- Control Measures
- Disinfecting Protocols
- Physical Distancing Guidelines
- Training/Employee Health

Observed the following out of compliance:

- Control Measures- The facility does not have signage posted at the entrance of the facility. Signs are available at the following website:

<http://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2020/05/SB-Safe-Dining-Posters.pdf> Print and post

- Risk Assessment and Site Specific Protection Plan - The facility does not have a site-specific protection plan. Provide a written plan containing the following information:

- who is going to implement the plan,
- a site specific risk assessment and the measures to take to prevent the spread,
- training and communication plan with employees & partners (Public Health),
- a plan for screening and control measures,
- a process to verify compliance and correct deficiencies as needed,
- cleaning and disinfection protocols,
- guidelines to provide physical distancing.

**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

#### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

#### Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).



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**Overall Inspection Comments**

Grade 'B' posted.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP talk was given.

The following forms/handout were provided:

- Request for a re-score inspection
- Missing food handler card
- Top 5 CDC risk factors
- Food facility risk based inspection frequency
- Proper handling of raw and cooked beef
- Three compartment sink dishwashing method
- Three compartment sink dishwashing sticker
- Cold holding temperature sticker (2)
- Handwashing sticker (2)

**FREE Classes to L.E.A.R.N!**

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

**Signature(s) of Acknowledgement**

No sig.

NAME: Yoo Tae Eom  
TITLE: Owner